

## FOUR-CHEESE ARANCINI WITH ARRABBIATA SAUCE AND VEGETABLE SALSA

### Rice filling

Heat butter and olive oil in a large heavy-based pot over a medium heat and stir-fry onion for 10 minutes. Add risotto rice and continue stirring with a wooden spoon. Pour in wine and continue stirring until half the liquid has cooked away. Slowly add stock in small amounts, continuing to stir and allowing it to be absorbed before adding more. Continue for about 15 to 20 minutes or until the rice is cooked but still firm. Remove from the heat and allow to cool for 10 minutes before stirring in the four cheeses. Season to taste. Allow to cool, then mould tablespoonfuls of cooled rice mixture into balls.

30 g butter  
50 ml olive oil  
1 white onion, diced  
250 g risotto rice  
30 g Parmesan cheese, grated  
30 g blue cheese, crumbled  
30 g drunken pecorino cheese, grated  
30 g ricotta cheese, crumbled  
125 ml dry white wine  
1 ℓ vegetable stock at boiling temperature  
salt and black pepper

### Breadcrumb coating

Line up three shallow bowls with flour, egg and breadcrumbs, respectively. Dip each arancini ball into flour, shaking off any excess, then egg and then crumbs, ensuring the rice is completely coated. Set aside.

100 g cake wheat flour  
2 large eggs, lightly beaten  
200 g fine dried breadcrumbs

### Arrabbiata sauce

In a medium saucepan, fry onion, garlic and chilli in olive oil. Add tomato and basil, and cook for 10 minutes over medium to low heat. Add sugar and season to taste. Transfer to a blender and blend until smooth.

1 red onion, finely chopped  
1 garlic clove, finely chopped  
1 red chilli, finely chopped  
30 ml olive oil  
1 tin (400 g) quality plum tomatoes  
handful of fresh basil, chopped  
10-20 g dark brown sugar

### Vegetable salsa

Mix the vegetables and coriander in a bowl. Add lemon juice, salt and pepper to taste

½ yellow sweet pepper, diced  
2 tomatoes, cheeks only, diced  
¼ cucumber, peeled, seeded and diced  
1 red onion, thinly sliced  
handful of coriander leaves, torn  
fresh lemon juice  
salt and pepper

### To cook

Pour vegetable oil into a deep, heavy-bottomed saucepan and place over high heat. Wait 5 minutes before testing your first arancini ball. Carefully lower balls into the oil with a slotted spoon, in batches of 4, and deep-fry for 8 minutes or until golden and crispy. Transfer to a double layer of paper towel to drain. Serve with the arrabbiata sauce and vegetable salsa.

1 ℓ vegetable oil, for deep-frying

Serves 4

